



**Figure S1.** Effects of treatment combinations of harvest maturity and temperature on volatile concentration in tomatoes by chemical class: (A) aldehydes, (B) hydrocarbons, (C) alcohols, (D) ketones, (E) oxygen-containing heterocyclic compounds, (F) esters, (G) sulfur- and nitrogen-containing heterocyclic compounds, and (H) sulfur compounds. Each value is the mean of five replicates. Vertical bars represent standard deviation of the mean. Effect of “maturity  $\times$  treatment” interaction was tested by two-way ANOVA ( $p < 0.05$ ). Different letters on the top of columns represent significantly differences

between treatments using the Duncan Multiple Range test ( $p < 0.05$ ).